

**BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME <i>Kona's</i>		DATE <i>8-26-06</i>
ADDRESS <i>965 Nord Ave #200 Chico</i>		RECHECK DATE
OWNER/OPERATOR		SITE # <i>2776</i>
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE	SERVICE <i>0</i> / TIME	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: <i>California Uniform Retail Food Facilities Law</i>		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		✓	1- Food temperatures reportedly not being checked upon delivery (i.e. sprouts)
2	Cooking/Reheating			
3	Cooling			5, 8 - Bulk bucket of salt missing lid - Some debris observed on top of salt.
4	HACCP Plan			
5	Pure Food	✓		15- Food handler reported cutting boards and slicer are cleaned and sanitized at night and are only sanitized during the day.
6	Frozen Food			
7	Refrigerator Storage			18-a) Clean inside ice machine to remove brown residues. Clean between and behind soda nozzles to remove sticky residues.
8	Food Storage	✓		
9	Food Display			b) Observed meat prep refrigerator leaking water onto shelf - Repair
10	Food Labeling			
11	Thermometer			24 - Observed dirty wiping rag hanging above bucket of sanitizer
12	Handwashing			
13	Gloves/Hand Contact			29 - Clean storage shelves throughout facility, including in refrigerators, to remove accumulated dust / food debris
14	Employee Habits			
15	Wash/sanitize	✓		31 - Clean floors and floor drains throughout facility to remove dust, food debris
16	Utensil Sink			
17	Dishwasher			Repair hole in ceiling above ice machine.
18	Equipment	✓		
19	Utensils			
20	Utensil Storage			
21	Vermis			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags	✓		
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets	✓		
30	Enclosure			
31	Walls/Floors/Ceiling	✓		
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

411 Main St P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Dr Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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R.E.H.S.

*Jennifer Vellton*

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*Amanda Post*

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DIVISION OF ENVIRONMENTAL HEALTH  
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18	Equipment		
19	Utensils		
20	Utensil Storage		
21	Vermis		
22	Chemical Hazards		
23	Spills Storage		
24	Wiping Rags		
25	Water		
26	Plumbing		
27	Hand Sink		
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30	Enclosure		
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*Note: -observed meat prep refrigerator door being left open in between customers.  
- Unused chest freezer observed in storage room. Chest freezers are not approved <sup>use</sup> in food facility. OK to use upright domestic freezers for backstock storage.*

*Kym Casperson passed Serv Safe Exam on 10/28/03  
Expires 10/28/06*

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